

The analyses are representative of those requested but the list is not all-inclusive. You should contact the lab at (307) 742-2984 for a price quote and sampling instructions prior to submitting samples.

	Bacteriology	Chemical and Physical Analysis	Meat Chemistry
	Antibiotics and Inhibitors	Added Water	Ascorbates
B-Hemo Disease Producing Bacteria	Adulteration; Qualitative Tests		Cereal
	Clost. Perf.; foods	Ash	Corn Syrup Solids
	Coliform	Butterfat - Gerber	Extenders; Qualitative
	Direct Smear	Butterfat - Mojonnier	Fat; Soxlet
	DMSCC	Cassein, Ash, and Salt	Milk; Non-fat dry; via lactose
	E. Coli	Extraneous Matter	Moisture; Total
	Pathogenic Organisms	Fat - Cereal Products	Nitrates
	Phosphatase	Fat - Mojonnier	Nitrites; Colorimetric
Plate Count; (SPC, PI/SPC, APC, FPC)	Fat	Soxlet Extraction	Phosphates
	Ring Test	Metals Trace	Protein; Crude Total; Meat
		Moisture in Butter	Protein Fat Free
		Moisture/Total Solids	Salt; Titration
		Non-fat Solids	Soy Protein, Isolated
		Phosphorus	Soy Protein Concentrate
		pH; foods	
		Protein; Crude; Foods	
		Sediment	
		Vitamin Assay	

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